




nuthurst grange
COUNTRY HOUSE HOTEL & RESTAURANT



A La Carte

Amuse Bouche

Trio of Tuna: - To include, Sashimi, Tartare, Seared, Apple & Wasabi Sorbet
Pan Fried Squab Pigeon with Chou Farci, Cepes & Chartreuse Sauce
Seared Scallops with Lemon Mousse, Avocado Puree & Herb Salad
Terrine of Rolled Rabbit, Parma Ham & Foie Gras, Peach & Cassis Jelly Pickled Vegetables

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### Sorbet

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Two Bone Rack of Cornish Lamb, Minted Pea Puree, Kidney Beignets Baby Vegetables
Caramelised Monkfish, Confit Pork Belly, Sautéed Scallops & Fish Cream
Fillet of Scotch Beef, Smoked Foie Gras, Roasted Figs & Onion Fritters
Wild Sea Bass, Crab & Coriander Cake, Tiger Prawns & Fennel Puree, Shellfish Sauce

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### Assiette of Pineapple

Granny Smith Bavarois with a Poire William Granita

Chocolate Soufflé with Cinnamon and Honey Ice-cream, Chocolate Chip Cookies \*  
Strawberry and Natural Yoghurt Parfait with Olive Oil Ice-cream and Poached Raspberries  
Selection of Cheeses

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Coffee and Petit Fours



A La Carte

(Any Number of Courses May be Taken)

Pan-Fried Foie Gras, Chartreuse Sauce, Toasted Brioche £8.50
Sea Bass, Lobster Risotto with Rocket and Vanilla Fish Cream £7.50
Seared Scallops with Cauliflower Puree and Salad Leaves £8.50

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Two Bone Rack of Shropshire Lamb, Baby vegetables, Sautéed Kidney £17.95  
Caramelised Monkfish with Buttered Leeks, Shellfish Sauce £19.50  
Roasted Fillet of Scotch Beef, Fondant Potato, Fine Beans, Oxtail Ravioli and Red Wine Jus £20.50

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Cold Chocolate and Black Cherry Fondant with Black Cherry Ice Cream £7.50
Rhubarb Crumble Soufflé with a Custard Ice Cream* £8.50

Selection of Cheeses £8.50

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Coffee & Petits Fours £2.95

\*Please allow 15 minutes



## Luncheon Menu

Available Monday - Friday, 12pm - 2pm

Two Courses £16.95  
Three Courses £18.95

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Mixed Vegetable Soup with Spinach
Terrine of Shellfish wrapped in Smoked Salmon with Salad Leaves
Bavarois of Goats Cheese, Poached Pear, Beetroot Sorbet
Confit Duck Terrine with Toasted Brioche, Baby Leeks, Apple Puree

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Fillet of Pork with Potato Puree, Asparagus & Cider Sauce  
Pan Fried Fillet of Halibut with Aubergine and Baby Gem  
Exotic Mushroom Pasta, Spinach with Rocket and Parmesan Salad  
Breast of Gressingham Duck, Sweet Potato and Cassis Jus

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Orange Crème Brulee, Poached Clementine and Tangerine Sorbet
Red Berry Parfait with Fresh Fruit Compote and Sorbet
Trio of Ice Creams and Sorbets
Trio of British and French Cheeses

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Coffee and Petit Fours



## Dinner Menu One

### Canapés

Peppered Broccoli and Watercress Soup with a Savoury Doughnut

Terrine of Shellfish & Smoked Salmon with Chervil & Pear Puree

Curried Parsnip & Apple Risotto with Poached Quails Egg, Coriander Sabayon

Goats Cheese Bavarois, Poached Rocha Pear, Truffle Caviar & Truffle Honey Ice Cream

Ballontine of Quail, Morels, Baby Leeks & Foie Gras, Balsamic Dressing

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Pan Fried Halibut, Aubergine Puree, Baby Gem & Global Artichokes Lemon Sauce

Spinach, Local Asparagus & Mild Blue Cheese Pithivier, Salad of Rocket & Tomatoes

Trio of Corn-Fed Poussin: - Poached Breast, Paneed Liver & Leg Ballontine with Pilaff Rice

Ravioli of Exotic Mushrooms with Duxelle, Pakchoi, Parmesan Cream Sauce

Breast of Gressingham Duck, Celeriac Puree & Sweet Potato

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Cold Chocolate & Cherry Mousse, Black Cherry Ice Cream

Turned Out Orange Crème Brulee, Tangerine Sorbet

Coconut and Lemon Grass Pannacotta, Raspberry and Valpolicella Jelly

Trio of Home Made Ice-creams and Sorbets

Selection of Cheeses (£5.50 supplement)

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Coffee and Petit Fours £2.95

Coffee/Tea and Petit Fours



The Grange Sunday Roast Menu

(function Sunday roast menu)

Five courses with coffee £24.95

Canapés

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Chef's Soup of the Day

Panache of Melon with Strawberries and Coulis

Terrine of Fish and Baby Leeks with Smoked Salmon

Confit Duck and Foie Gras Ballontine with Toasted Brioche

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Fillet of Wild Sea Bass with Asparagus, Shellfish Sauce

Breast of Corn Fed Chicken, Bread Sauce and Roast Garnish

Sirloin of Scotch Beef with Roast Potatoes, Parsnips, Horseradish Yorkshire Pudding

Loin of Pork with Crackling and Apple Puree, Roast Garnish

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Apple and Pear Crumble with Custard

Vanilla Pannacotta with Raspberry Sorbet

Trio of Home Made Ice Creams and Sorbets

Selection of French & British Cheeses with Olive Loaf

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Coffee/Tea and Petit Fours